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U.S. DEPARTMENT OF COMMERCE
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Cesar M. COMPADRE et al.

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*EXAMINER INITIAL	DOCUMENT NUMBER	PATENT & TRADEMARK OFFICE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE

OTHER DOCUMENT(S) (Including Author, Title, Date, Pertinent Pages, Etc.)

RC		Mustapha, et al.; "Destruction of Listeria monocytogenes by Sodium Hypochlorite and Quaternary Ammonium Sanitizers"; Journal of Food Protection, Vol. 52, No. 5, May 1989, Pages 306-311. ✓
RC		Ray, Bibek; "Table of Contents", Fundamental Food Microbiology, 1996. ✓
RC		Wang, et al.; "Bacterial Penetration into Eggs Washed with Various Chemicals and Stored at Different Temperatures and Times"; Journal of Food Protection, Vol. 61, No. 3, 1998, Pages 276-279. ✓
RC		Siragusa, G.; "The Effectiveness of Carcass Decontamination Systems for Controlling the Presence of Pathogens on the Surfaces of Meat Animal Carcasses"; HACCP: An Integrated Approach to Assuring the Microbiological Safety of Meat on Poultry, Sheridan, Buchanan, and Montville, 1996, pages 89-98.
RC		Dorsa, W., et al.; "New and Established Carcass Decontamination Procedures Commonly Used in the Beef-Processing Industry"; Journal of Food Protection, Vol. 60, No. 9, 1997, pages 1146-1151.
RC		Kotula, K. et al.; "Reduction of Aqueous Chlorine by Organic Material"; Journal of Food Protection, Vol. 60, No. 3, 1997, pages 276-282. ✓
RC		Delazari, I. et al.; "Decontaminating Beef for Escherichia coli O157:H7"; Journal of Food Protection, Vol. 61, No. 5, 1998, pages 547-550. ✓
RC		Dalgaard, P. et al.; "Specific Inhibition of Photobacterium phosphoreum Extends the Shelf Life of Modified-Atmosphere-Packed Cod Fillets"; Journal of Food Protection, Vol. 61, No. 9, 1998, Pages 1191-1194. ✓
RC		Fisher, T. et al.; "Fate of Escherichia coli O157:H7 in Ground Apples Used in Cider Production"; Journal of Food Protection, Vol. 61, No. 10, 1998, Pages 1372-1374. ✓
RC		Wang, W. et al.; "Trisodium Phosphate and Cetylpyridinium Chloride Spraying on Chicken Skin to Reduce Attached Salmonella typhimurium"; Journal of Food Protection, Vol. 60, No. 8, 1997, pages 992-994.
RC		Dorsa, W., et al.; "Effects of Acetic Acid, Lactic Acid and Trisodium Phosphate on the Microflora of Refrigerated Beef Carcass Surface Tissue Inoculated with Escherichia coli O157:H7, Listeria innocua, and Clostridium sporogenes"; Journal of Food Protection, Vol. 60, No. 6, 1997, pages 619-624.
RC		Dorsa, W., et al.; "Long-Term Effect of Alkaline, Organic Acid, or Hot Water Washes on the Microbial Profile of Refrigerated Beef Contaminated with Bacterial Pathogens after Washing"; Journal of Food Protection, Vol. 61, No. 3, 1998, Pages 300-306. ✓
RC		Thomas, C.J., et al.; "Factors Which Affect Retention of Salmonella by Chicken Muscle Fascia"; Biofouling, Vol. 5, 1991, pages 75-87. ✓

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*EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

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